Menú à la carte

Desayunos y Brunch

Tostada de masa madre con:
- Tomate (3) Local hero 100% PB — 3.5
- Mantequilla y mermelada — 3.5
- Jamón Ibérico (3) Local hero — 6
- Guacamole y guindilla (3) 100% PB — 6
- Guacamole y salmón (3) (5) — 7

Full energy breakfast* — 12
huevo frito, bacon, patatas waffle (1) (3) (MP)

Tortilla de patatas Local hero — 4
con pan de masa madre, AOVE (1) (2) (3) (MP)

Bol de yogur con fruta fresca 100% PB — 7
con avena, chía, semillas de lino, mantequilla de cacahuete (opción vegana disponible) (2) (6) (MP)

Bol de yogur con proteínas y fruta fresca 100% PB — 9
con avena, proteínas whey, chía, semillas de lino y mantequilla de cacahuete (opción vegana disponible) (2) (6)

Tortitas — 8
con frutos rojos y sirope de arce o Nutella (1) (2) (3) (12) (MP)

*Disponible de 7:00 a 12:00

Entrantes

Patatas bravas Local hero 100% PB — 10
con alioli de ajo asado y pimentón picante (11) (MP)

Totopos "estrellados" Local hero — 12
con queso manchego, huevo frito, jamón ibérico (1) (2)

Nuestra ensaladilla rusa Local hero — 12
con ventresca de atún, piparras y pepinillos (1) (5) (MP)

Tataki de presa ibérica — 16
con puré de chirivía, salsa ponzu de fresa, brotes (3) (11) (14)

Muhammaras de piquillos asados 100% PB — 12
con nueces, frutas secas, aceite de cebollino (3) (12) (13)

Sopas y Ensaladas

Salmorejo casero 100% PB — 12
con fruta de temporada, aceite verde fresco, y picatostes (3) (14) (MP)

Bol de pepino marinado 100% PB — 14
con aguacate, sésamo, melón y chili (3) (11) (13) (MP)

Nuestra ensalada césar — 14
con pollo a la parrilla, anchoas, parmesano y picatostes (1) (2) (3) (5) (9) (11) (MP)

Ensalada de tomate con stracciatella — 14
con aceite de cebollino, albahaca, pistachos (2) (12)

Complementos
- Beicon, pollo, aguacate — +3.5
- Huevo duro (1) — +2.5
- Anchoas Casa Santoña (5) — +4.5

Guarniciones

Patatas fritas 100% PB — 4

Boniato frito 100% PB — 4

Ensalada mixta 100% PB — 3

Bol de arroz 100% PB — 3

Platos Principales

Arroz cremoso con gambas — 18
con crème fraîche de calabacín (2) (4) (5) (7)

Costillas de ternera cocinadas a baja temperatura — 20
con salsa BBQ madrileña, ensalada de col y piquillos confitados (1) (14)

Pulpo a la brasa — 22
con mojo de tomate seco y bimi salteado (7)

Berenjena asada al miso 100% PB — 14
con ajoblanco, encurtidos caseros (3) (11) (12) (MP)

Pasta "fagottini" rellena de ricotta y pera — 16
con stracciatella y rúcula (1) (2) (3) (12) (MP)

Sandwiches y Hamburguesas

Hamburguesa smash — 16
Con salsa pickle relish, beicon + elige tu guarnición (1) (2) (3) (14) (MP)

Hamburguesa de pollo — 16
con nuestra salsa, cheddar + elige tu guarnición (1) (2) (3) (14) (MP)

Hamburguesa de verduras y cereales 100% PB — 14
con pan de cereales, rúcula, nuestra salsa + elige tu guarnición (3) (14) (MP)

Nuestro bocadillo de calamares — 16
en pan brioche con alioli (1) (2) (3) (7) (11)

Burrito de pollo — 14
con arroz, lechuga, cheddar, nuestra salsa especial (1) (2) (3) (MP)

Burrito de falafel — 14
con arroz, lechuga, tomate, nuestra salsa especial (1) (2) (3) (MP)

Pizzas

De burrata, jamón y tomates secos (2) (3) (MP) — 18

De sobrasada, miel y romero (3) (14) (MP) — 16

De anchoas, tomate, alcaparras y polvo de aceitunas Kalamata (3) (5) (MP) — 14

Margherita (2) (3) (MP) — 14

Algo Dulce

Coulant de chocolate 100% PB — 8
con frutos rojos y helado vegano de vainilla (3) (MP)

Mousse de cacao — 8
con crumble de fresas (1) (2) (3) (MP)

Torrija casera Local hero — 6
con helado de caramelo salado (1) (2) (3) (MP)

Affogato al caffè — 6
con helado de Baileys (1) (2) (MP)

Macedonia de frutas local de temporada (MP) Local hero 100% PB — 6

Local hero | Local Hero | 100% PB Plato de origen vegetal | (V) Vegetariano

MP = Disponible como opción del Meal Plan | 1= Huevo | 2= Lácteos | 3= Gluten | 4= Crustáceos | 5= Pescado | 6= Cacahuetes | 7= Moluscos | 8= Altramuces | 9= Mostaza | 10= Apio | 11= Soja | 12= Frutos de cáscara | 13= Sésamo | 14= Dióxido de azufre y sulfitos | *Trazas de= Cualquier alérgeno.
Tenga en cuenta que no todos los ingredientes se enumeran en las descripciones del menú. Si tiene alergia a algún alimento, informe a su camarero antes de pedir.

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Restaurant Menu

All Day Breakfast

Sourdough toast with:
- Tomato (3) Local hero 100% PB — 3.5
- Marmelade and butter (2) (3) — 3.5
- Iberian ham (3) Local hero — 6
- Guacamole and chili Flakes (3) — 6
- Guacamole and salmon (3) (5) — 7

Full energy breakfast* — 12
fried egg, bacon, waffled-cut potatoes (3) (5) (MP)

Spanish potato omelette Local hero — 4
with sourdough bread and EVOO (1) (2) (3) (MP)

Yogurt bowl 100% PB — 7
with fresh fruit, chia and flax seeds, peanut butter (vegan option available) (2) (6) (MP)

Protein bowl 100% PB — 9
with fresh fruit, protein powder, yogurt, fresh fruit, chia and flax seeds, peanut butter (vegan option available) (2) (6) (MP)

Pancakes — 8
with red berries, maple syrup or Nutella (1) (2) (3) (12) (MP)

*Available from 7:00 AM to 12:00 PM

Starters and Bites

Patatas bravas Local hero 100% PB — 10
with roasted garlic alioli and spicy paprika (11) (MP)

Totopos "estrellados" Local hero — 12
with manchego cheese, fried egg, Iberian ham (1) (2)

Our russian salad Local hero — 12
with anchovies, piparras, pickles (1) (3) (5) (MP)

Iberian "presa" tataki — 16
with parsnip purée, strawberry ponzu, sprouts (3) (11) (14)

Baked piquillo peppers muhammara 100% PB — 12
with walnuts, dried fruit, chive oil (3) (12) (13)

Bowls and Grains

Daily salmorejo 100% PB — 12
with seasonal fruit, fresh green oil, croutons (3) (14) (MP)

Marinated cucumber bowl 100% PB — 14
with avocado, sesame, melon and chili (3) (11) (13) (MP)

Our caesar salad — 14
with grilled chicken, anchovies, parmesan, croutons (1) (2) (3) (5) (9) (11) (MP)

Tomato salad with stracciatella — 14
with chives oil, basil, pistachios (2) (12)

Add-ons
- Bacon / chicken / avocado — +3.5
- Boiled eggs (1) — +2.5
- Casa Santoña anchovies (5) — +4.5

Sides

French fries 100% PB — 4

Sweet potato fries 100% PB — 4

Mixed salad 100% PB — 3

Rice bowl 100% PB — 3

Main Courses

Prawns creamy rice — 18
with zucchini crème fraîche (2) (4) (5) (7)

Slow-cooked beef ribs — 20
with madrileña BBQ sauce, confit piquillo coleslaw (1) (14)

Grilled octopus — 22
with dry tomato mojo and stir-fried bimi (7)

Baked aubergine with miso sauce 100% PB — 14
with ajoblanco, homemade pickles (3) (11) (12) (MP)

Ricotta and pear "fagottini" pasta — 16
with stracciatella and rocket (1) (2) (3) (12) (MP)

Burguers and Sandwiches

Smash burger — 16
with pickle relish sauce and bacon + choose your side (1) (2) (3) (14) (MP)

Chicken burger — 16
with our sauce, cheddar + choose your side (1) (2) (3) (14) (MP)

Vegetables and cereals burger 100% PB — 14
with rocket, our special sauce + choose your side (3) (14) (MP)

Our grilled squid sandwich — 16
in a brioche bun, roasted garlic aioli (1) (2) (3) (7) (11)

Chicken burrito — 14
with rice, lettuce, cheddar, our special sauce (1) (2) (3) (MP)

Falafel burrito 100% PB — 14
with rice, lettuce, tomate, our special sauce (3) (MP)

Pizzas

Burrata, iberian ham and rocket (2) (3) (MP) — 18

Sobrasada, honey, rosemary (3) (14) (MP) — 16

Anchovies, tomato, capers and kalamata olive powder (3) (5) (MP) — 14

Margherita (2) (3) (MP) — 14

Something Sweet

Chocolate coulant 100% PB — 8
with berries and vegan vanilla ice cream (3) (MP)

Cocoa bean mousse — 8
with strawberry crumble (1) (2) (3) (MP)

Homemade torrija Local hero — 6
with salted caramel ice cream (1) (2) (3) (MP)

Affogato al caffè — 6
with Baileys ice cream (1) (2) (MP)

Seasonal local fruit salad (MP) Local hero 100% PB — 6

Local hero | Local Hero | 100% PB Plant based dish | (V) Vegetarian dish

MP = Available as a Meal Plan option | 1= Egg | 2= Milk | 3= Gluten | 4= Crustaceans | 5= Fish | 6= Peanuts | 7= Molluscs | 8= Lupin | 9= Mustard | 10= Celery | 11= Soya | 12= Tree Nuts | 13= Sesame | 14= Sulphur dioxide and sulphites | *Traces of = Any allergen.
Please note that not all ingredients are listed in the menu descriptions. If you have any food allergies, please inform your waiter before ordering.

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